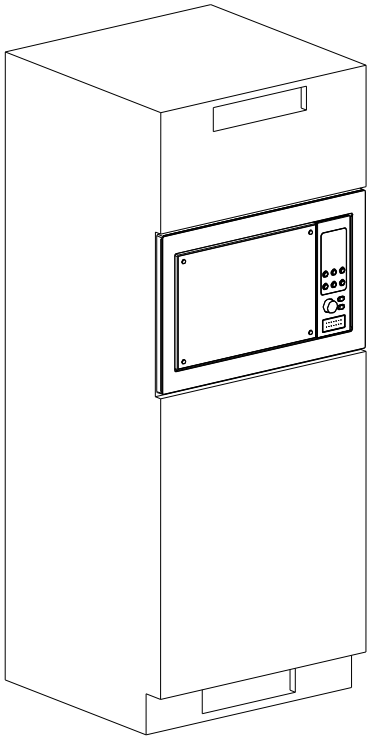
MICROWAVE OVEN

INSTRUCTION MANUAL



MODEL:GEM252TK

Please read this booklet carefully before installation and using, and save it for future reference.

Welcome to Think Appliances

Thank you for selecting a quality product from Think Appliances. We have taken the time to ensure that your appliance is of the highest possible standard and will give you years of use in your home.

Please take the time to call our Customer Care centre on our free call number

1800 444 357

to register your 2 year parts and labour warranty (some conditions apply – please refer to your warranty card for more details).

Our Customer Care centre is there to ensure you get the most out of your appliance. For example, should you want to learn more about recommended cooking temperatures, the various cooking functions available, how to set and program your LED clock, and importantly taking care of your appliance when cleaning, please call us because we are here to help you.

It is important that you read through the following use and care manual thoroughly to familiarise yourself with the installation and operation requirements of your appliance to ensure optimum performance. Should you have any queries regarding this information, please don't hesitate to contact our Customer Care centre.

We also carry a complete range of spare parts for all Think products. Please contact our team at Pronto Parts on 1300 306 973 for all your spare parts requirements.

Again, thank you for choosing an appliance brought to you by Think Appliances and we look forward to being of service to you.

Kind regards,
Ruud Jona
Managing Director Think Appliances

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
Children should be supervised to ensure that they do not play with the appliance.

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

– WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person;
– WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy;
– WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode;
– WARNING When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
– WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use;
– only use utensils that are suitable for use in microwave ovens;
– when heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;
– if smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;
– microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container;
– the contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;
– eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended;
– refer to “Cleaning and maintenance” details for cleaning door seals, cavities and adjacent parts;
– the oven should be cleaned regularly and any food deposits removed;
– failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation;
– only use the temperature probe recommended for this oven (for appliances having a facility to use a temperature-sensing probe);

OPERATION THEORY OF MICROWAVE OVEN

1. Microwave is a form of high frequency electromagnetic wave, which is commonly distributed in the nature. 53507Microwaves are dispersed in nature so that they cannot be concentrated for heating purpose. The magnetron microwave generator in the oven transforms the energy of electricity to microwave and the energy of microwave field is concentrated inside the closed cavity. Food molecules are caused to vibrate at very high speed and the friction heat produced cooks the food quickly.

2. There are 3 properties of microwave:

a) Absorbability: the microwave can cause the excess vibration of molecule of various food so as to obtain the heating purpose. But the infiltration ability is largely depend on the size, thickness and properties of the food.

b) Penetrability: microwave can penetrate through ceramics, glass, temperature-resistant plastics. It is required to use the containers whose material have good microwave penetrability to achieve best heating result. See the below utensils guide.

c) Reflectivity: microwave would be reflected by the metal wall of interior cavity so as to establish an even magnetic field, thus can prevent the overheating of partial area.

INSTALLATION OF MICROWAVE OVEN

1) The position of the oven shall be such that it is far from the TV, Radio or antenna as picture disturbance or noise may occur.

2) The appliance must be positioned so that the plug is accessible.

3) This is a cabinet microwave oven, which is subject to **PRECAUTIONS** and **INSTALLATION** below .

① PRECAUTIONS:

To ensure THIS microwave oven against a poor ventilation work, fires as well as an undue life, a possible cabinet shall follow:

a) Intake and exhaust port on back surface, as shown in Fig.4.

b) Net depth≥550mm, as shown in Fig.3.

c) Reference plate thickness between 18 and 20mm.

② INSTALLATION:

a) Secure top air guide onto housing while outer-back baffle onto outer-back plate with self-lock screws, as shown in Fig.1.

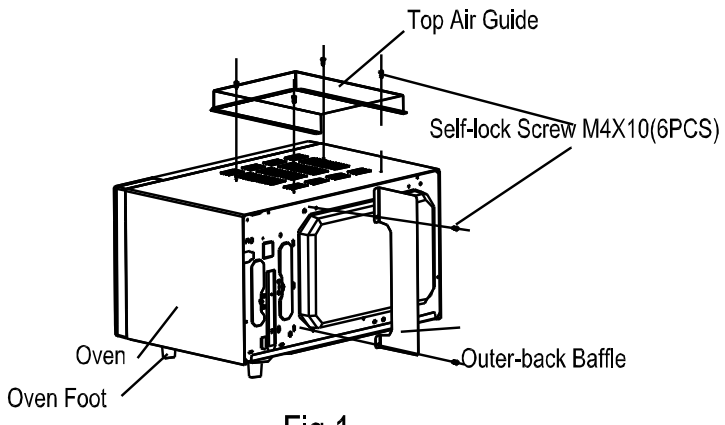


Fig.1

b) Secure holders onto each side housing with self-lock screws, as shown in Fig.2.

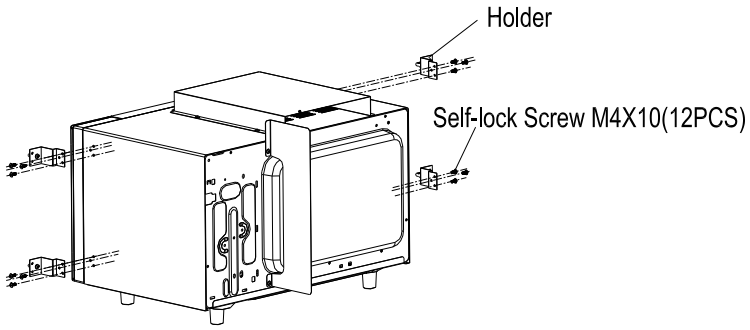


Fig.2

c) Place microwave oven into cabinet, then fix it with wood screws, as shown in Fig.3.

Cabinet details:

Cavity: (L)560mm*(H)360mm*(D)550mm;

Intake: (L)≥272mm*(W)≥72mm

Exhaust Port: (L)≥272mm*(W)≥72mm

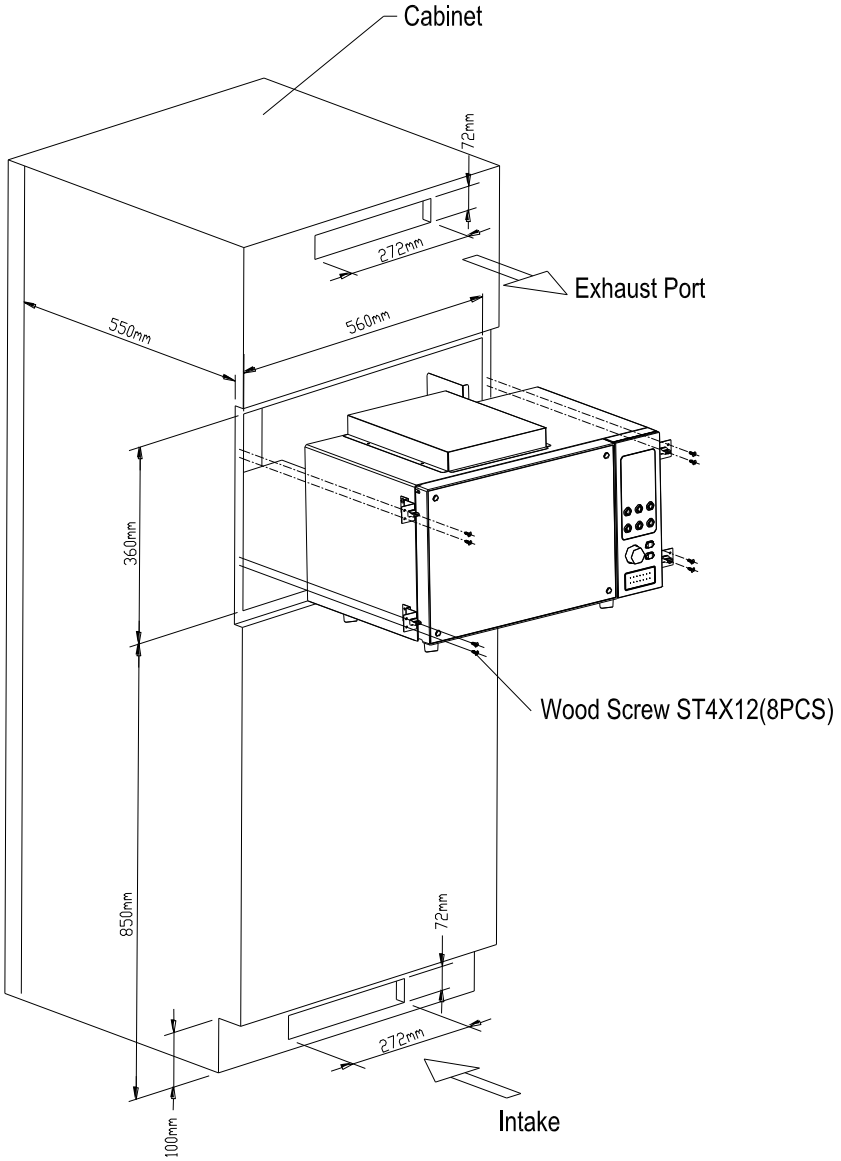


Fig.3

d) Secure ornamental trim to holders, as shown in Fig.4.

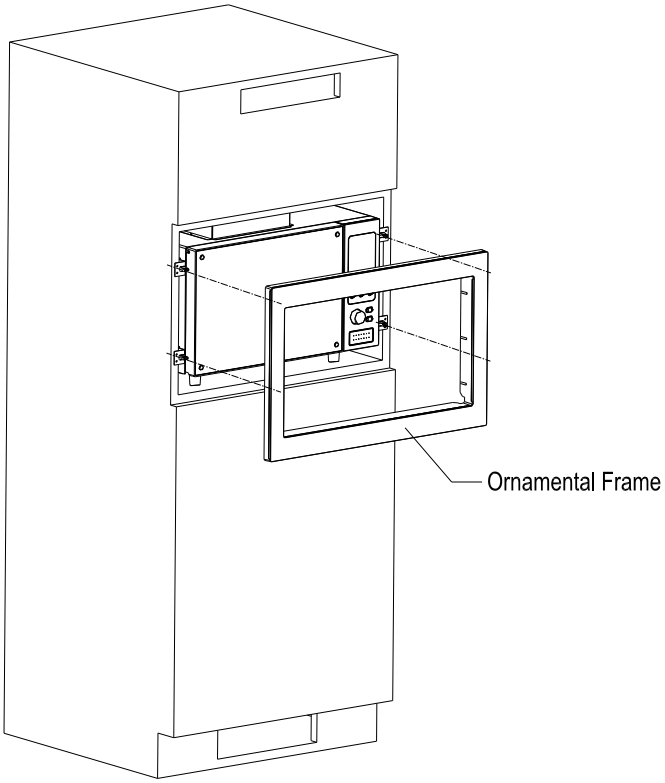


Fig.4

e) Final assembly as shown in Fig.5.

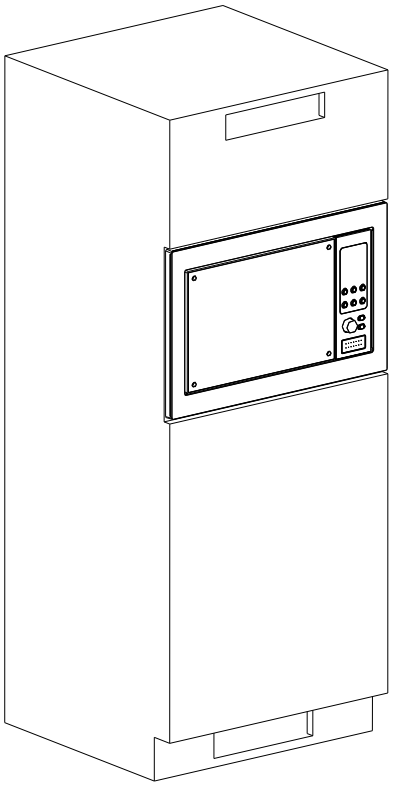


Fig.5

f) Cabinet airflow chart as shown in Fig.6.

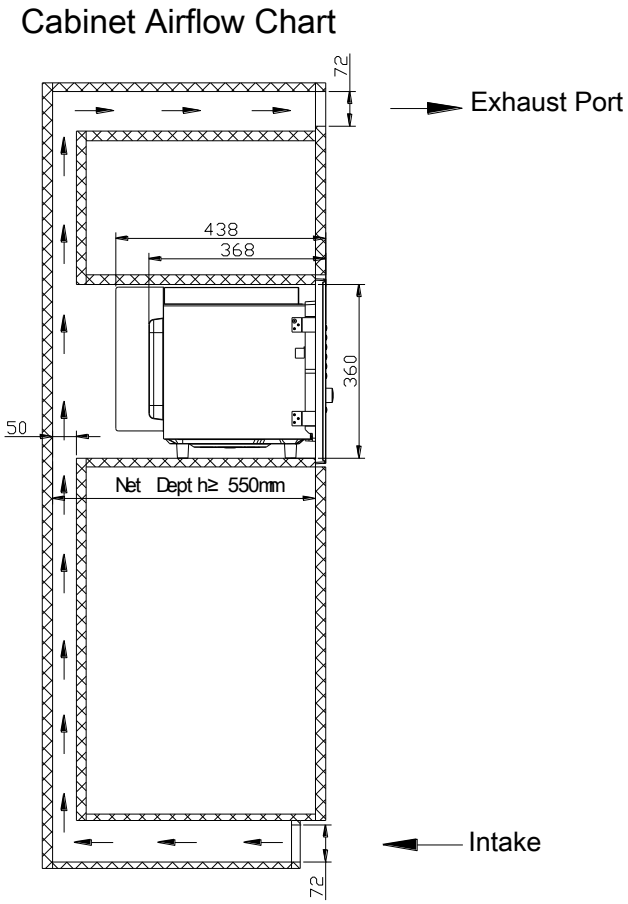


Fig.6

UTENSILS GUIDELINE

It is strongly recommended to use the containers which are suitable and safe for microwave cooking. Generally speaking, the containers which are made of heat-resistant ceramic, glass or plastic are suitable for microwave cooking. Never use the metal containers for microwave cooking and combination cooking as spark is likely to occur. You can take the reference of below table.

Material of container	Microwave	Grill	Combi	Notes
Heat-resistant ceramic	Yes	No	No	Never use the ceramics which are decorated with metal rim or glazed
Heat-resistant plastic	Yes	No	No	Can not be used for long time microwave cooking
Heat-resistant glass	Yes	No	No	
Grill rack	No	Yes	Yes	
Plastic film	Yes	No	No	It should not be used when cooking meat (such as steak or chops) as the over temperature may do damage to the film

FOR THE FIRST USES

As there is manufacturing residue or oil remaining on the oven cavity or heat element, it usually would smell the odor, even a slight smoke, It is normal case and would not occur after several times use, keep the door or window open to ensure good ventilation. So it is strongly recommended to set the oven to grill mode and operate dry several times. Operating dry can only be conducted in the grill mode, it can not be conducted at combination mode.

IMPORTANT SAFEGUARDS

The following basic precautions should always be followed when using electrical appliance:

1. Read all instructions before using.
2. Make sure the voltage in your living area corresponding to the one shown on the rating label of the appliance. And the wall socket is properly grounded.
3. To reduce the risk of fire in the oven cavity:

a. Do not overcook the food.

b. Remove wire twist-ties from paper or plastic bags before placing bags in the oven.

c. Do not heat oil or fat for deep drying as the temperature of oil cannot be controlled.

d. After use wipe the waveguide cover with a damp cloth, followed by dry cloth to remove any food splashes and grease. Built-up grease may overheat and begin to cause smoke or catch fire.

e. If materials inside the oven should smoke or ignite, keep oven door closed, turn oven off and disconnect the power supply.

f. Close supervision is necessary when using disposable containers made from plastic, paper or other combustible material.

4. To reduce the risk of explosion and sudden boiling:

a. Do not place sealed containers in the oven. Baby bottles fitted with a screw cap or teat are considered to be sealed containers.

b. When boiling liquid in the oven, use the wide-mouthed container and stand about 20 seconds at the end of cooking to avoid delayed eruptive boiling of liquids.

c. Potatoes, sausage and chestnut should be peeled or pierced before cooking. Eggs in their shell, whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.

d. The cooked liquid should not be removed immediately. Several moments should be allowed before removing an order to avoid possible hazards caused by delayed eruptive boiling of liquids.

e. The contents of feeding bottles and baby food jars are to be stirred or shaken and the temperature is to be checked before consumption, in order to avoid burns.

5. Never operate the oven further if the door or door seals are damaged or the oven is malfunctioning or supply cord is damaged. Return the appliance to the nearest authorized service center for repair and maintenance. Never try to adjust or repair the oven yourself.
6. If the supply cord is damaged it must be replaced by the manufacturer or its service agent or a qualified technician in order to avoid a shock hazard.
7. After cooking, the container is very hot. Use gloves to take out the food and avoid steam burns by directing steam away from the face and hands.
8. Slowly lift the furthest edge of dishes cover and microwave plastic wrap and carefully open popcorn and oven cooking bags away from the face.
9. To prevent the turntable from breaking:

a. Let the turntable cool down before cleaning.

b. Do not place hot foods or utensils on the cold turntable.

c. Do not place frozen foods or utensils on the hot turntable.

10. Make sure the utensils do not touch the interior walls during cooking.
11. Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
12. Only use utensils that are suitable for use in microwave ovens.
13. Do not store food or any other things inside the oven.
14. Do not operate the oven without any liquid or food inside the oven. This would do damage the oven.
15. This appliance is not intended for use by young children or infirm persons without supervision. Only allow children to use the oven without supervision when adequate instructions have been given so

that the child is able to use the oven in a safe way and understands the hazards of improper use.

16、When the appliance is operated in combination mode, children should only use the oven under adult supervision due to the temperature generated.

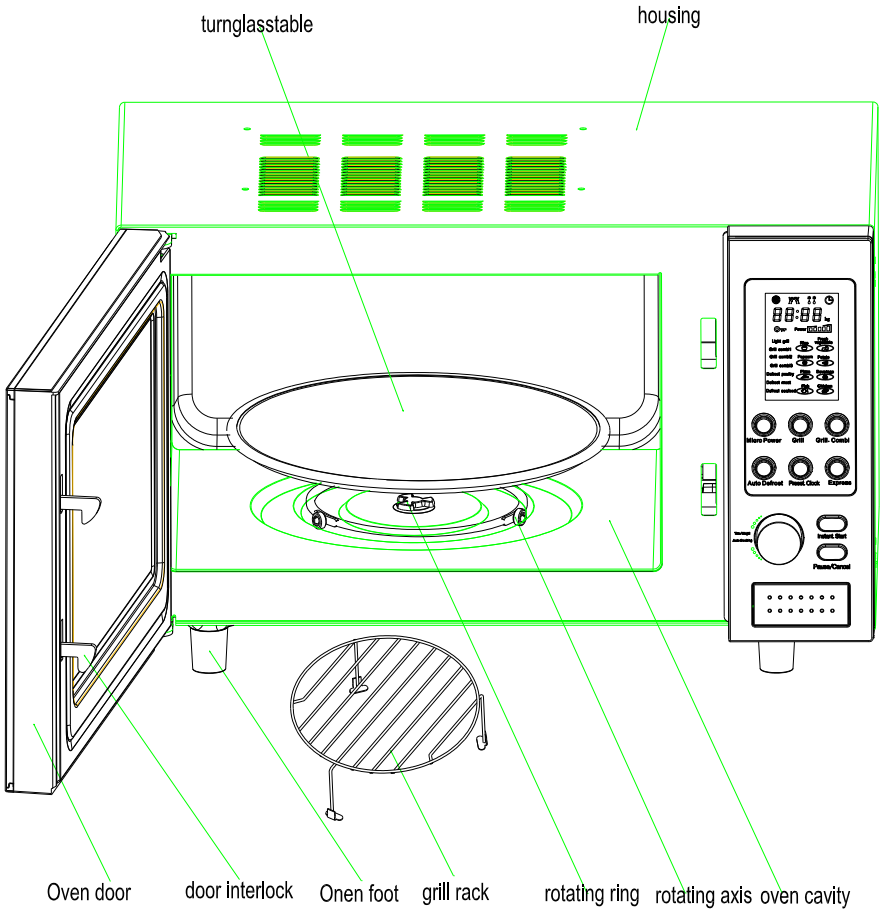
17. Any accessories not recommended by the manufacturer may cause injuries to persons.

18. Do not use outdoors.

19. Save these instructions.

Household use only

PRODUCT INTRODUCTION



Notes:

1. **Door Interlock** ensures the oven can only be activated when the door is properly closed, which would prevent microwave radiation.
2. **Control Panel** is illustrated in next page (the control panel is subject to change without prior notice).
3. Do not remove the **Waveguide Cover** during cleaning (see Fig.1).
4. **Glass Turntable** turns to make food are heated evenly.
5. **Grill Rack** is used to place roasting food.
6. **LED** will show the clock time, cooking mode and left operation time, which depends on the current set mode.

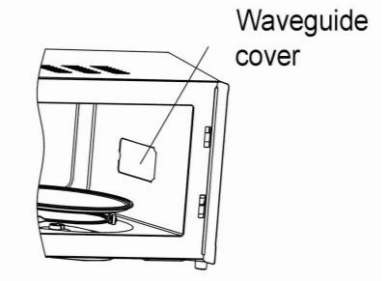
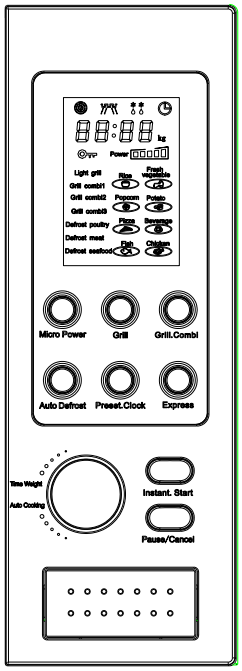


Fig.1

OPERATION OF CONTROL PANEL



1. <u>Before cooking</u>

The LED flashes 3 times when plugged in power supply. Then it flashes [:] , prompting you to input the cooking menu and time.

<u>2. Time.Weight/Auto Cooking knob</u>

You can select auto cooking menu, increase or decrease cooking time and weight during operation by turning **Time.Weight/Auto Cooking** knob.

<u>3. Pause/Cancel</u>

At the initial or input stage: press **Pause/Cancel** button once to cancel input programs and resume initial stage.

During cooking: press **Pause/Cancel** button once to stop oven operation while twice to cancel cooking programs.

<u>4. Clock setting(24 hours)</u>

Preset.Clock button makes it available for you to input current or preset time when [:] flashes onto LED display after plugged in, or try to skip it over to continue if unnecessary.

Depress	Display
For example: to set current time 12:30	
1. Press **Preset.Clock** button once.	00:00
2. Turn **Time.Weight /Auto Cooking** knob to set exact hours.	12:0
3. Press **Preset.Clock** button once again.	12:0
4.. Turn **Time.Weight /Auto Cooking** knob to set exact minutes.	12:3
5. Press **Preset.Clock** button once again or wait for 5 seconds, and the numbers will go steadily.	12:3

5. Auto reminder

When your preset cooking procedure have finished, the LED Display will show End and three beeps sound will be heard to prompt you to take out food. If you do not press **Pause/Cancel** button once or open the door, the beeps will sound at an interval of 3 minutes.

6. Child lock function

Use this feature to lock the control panel when you are cleaning or so that children cannot use the oven unsupervisedly. All the buttons are rendered inoperable in this mode.

To set child lock, depress and hold **Pause/Cancel** button about 3 seconds until LED appears

To cancel child lock, depress and hold **Pause/Cancel** button about 3 seconds until disappears.

7. Microwave cooking

Press **Micro Power** button, LED cycles to show **P100—P80—P60—P40—P20**

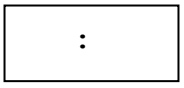
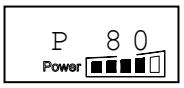
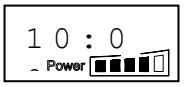
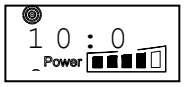
P100--- High power, 100% microwave power. Applicable for quick and thorough cooking, such as meat, vegetable

P80--- Medium High power, 80% microwave power. Applicable for medium express cooking, such as eggs, fish, congee, rice, soup

P60--- Medium power, 60% microwave power. Applicable for steaming food

P40--- Medium Low power, 40% microwave power. Applicable for defrosting food

P20--- Low power, 20% microwave power. Applicable for keeping warm

Depress	Display
Example: To cook at P80 for 10 minutes.	
1. After power-up, the colon flashes or press **Pause/Cancel** button once	
2. Select the desired microwave power by depressing **Micro Power** button consecutively	
3. Set cooking time by turning **Time.Weight/Auto Cooking** knob.	
4. Press **Instant/Start** button to start, and LED will count down to show running time.	
You may change the cooking time during cooking. And it is recommended turning the food halfway, after you turn the food.	
Press **Instant/Start** button once to continue…	

NOTE:

1) The max time which can be set is 60minutes

2) Never use the grill rack during microwave cooking.

3) Never operate the oven empty.

4) If you turn the food during operation, press the **Instant/Start** button once and the preset cooking procedure will continue.

5) If you intend to remove the food before the preset time, you must press **Pause/Cancel** button once to clear the preset procedure to avoid unintended operation of next time use.

8. Express

Press **Express** button, LED Display cycles to show **0:30--1:00--1:30**.

This function will allow you to heat a cup of water or beverage conveniently, omitting the steps of setting time. Choose the proper time depending on the beverage capacity.

0:30 --- default 30 sec operation time

1:00 --- default 1minute operation time

1:30 --- default time is 1 and half minutes

Example: To cook with express for 1 minute

Depress	Display
1. After power-up, the colon flashes or press **Pause/Cancel** button once	:
2. Depress **Express** button consecutively to select desired menu	1 : 0 Power
3. Start cooking by pressing **Instant/Start** button	

9.Grill

Press **Crill** button to select light grill mode,which is applicable for grilling thin meat such as steak,sausage, chicken wings as well as sandwich as good brown color can be obtained.

Note: It is not necessary to preheat for grill cooking.

Example: To grill food with Light grill for 10 minutes

Depress	Display
1.After power-up, the colon flashes or press **Pause/Cancel** button once	:
2. Select the desired cooking menu by pressing **Grill** button	0 : 0 0 Light grill
3. Set cooking time by turning **TimeWeight/Auto Cooking** knob	1 0 : 0 Light grill
4. Press **Instant/Start** button to start, and LED will count down to show running time.	1 0 : 0 Light grill

10. Grill Combi

Press **Crill Combi** button, LED cycles to show **Grill combi1—Grill combi2—Grill combi3**

Grill combi1---30 % microwavecooking time while 70% grilling time, applicable for western-style food,

such as steak,or suchlike to get a satisfying grilling

result.

Grill combi2---55 % microwavecooking time while

45% grilling time, applicable for meat, whole poultry or suchlike as more rapid microwavingcooking makes penetrated food.

Grill combi3---70 % microwavecooking time while

30% grilling time, applicable for meat, whole poultry or suchlike as most rapid microwavingcooking makes penetrated food.

Note: It is not necessary to preheat for grill cooking.

Example: To grill food with Grill combi1 for 10 minutes

Depress	Display
1.After power-up, the colon flashes or press **Pause/Cancel** button once	:
2. Select the desired cooking menu by pressing **Grill Combi** button	0 : 0 0 Grill combi1
3. Set cooking time by turning **Time.Weight/Auto Cooking** knob	1 0 : 0 Grill combi1
4. Press **Instant/Start** button to start, and LED will count down to show running time.	1 0 : 0 Grill combi1

Warning:

In the mode of **Crill Combi**, oven parts as well as the rack and cooking containers, may become very hot. Use caution when removing any item from the oven. Use heavy potholders or oven mitts to PREVENT BURNS.

11. Auto Defrost

Press **Auto Defrost** button, LED cycles to show **D.1—D.2—D.3**

D.1 ---applicable for defrosting poultry ranged from 0.2 to 3.0Kg.

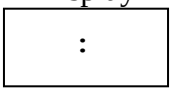
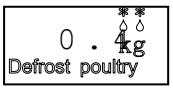
D.2---applicable for defrosting meat ranged from 0.1 to 2.0 kg.

D.3--- applicable for defrosting seafood ranged from 0.1to 0.9kg.

Note:

1. It is necessary to turn over the food during operation to obtain uniform effect.
2. Usually defrosting will need longer time than that of cooking the food.
3. If the food can be cut by knife, the defrosting process can be considered completed.
4. Observe the below Defrost guide to achieve best performance.

Example: To defrost 0.4 kg poultry

Depress	Display
1. After power-up, the colon flashes or press **Pause/Cancel** button once	
2. Select the food kind by pressing **Auto Defrost** button	
3. Set defrosting weight by turning the **Time. Weight/Auto Cooking** knob	
4. Start cooking by pressing **Instant/Start** button. LED will count down to show running time.	
5. Half way during defrosting 3 beep sound will be heard two times to prompt you turn over the food. Open the door and turn over the food and shield the warm portion. Press **Instant/Start** button again to continue the defrosting. If you do not when an audible signal sounds, the defrosting cycle will continue until the time count down to 0.	

Defrost guide

Steaks chop

- Shield thin end of chops or steaks with foil.
- Position the food with thinner parts in the centre in a single layer on a shallow dish. If pieces are stuck together, try to separate as soon as possible.
- When the oven beeps, it is to prompt you to turn over the food. Turn over, rearrange and shield the defrosted portions.
- Press **Instant/Start** button to continue defrosting.
- After defrost time, stand covered with aluminium foil for 5-15 minutes.

Minced Beef

- Place frozen minced beef on a shallow dish. Shield edges.
- When the oven Beeps, it is to prompt you to turn over the food. Remove defrosted portions, turn over and shield edges with foil strips.
- Press **Instant/Start** button to continue defrosting.
- After defrost time, stand covered with aluminium foil for 5-15 minutes.

Roast Meat (Beef/pork/lamb)

- Shield the edges with foil strips.
- Place joint with lean side face upwards (if possible) on a shallow dish.
- When the oven Beeps, it is to prompt you to turn over the food. Turn over, and shield the defrosted portions.
- Press **Instant/Start** button to continue defrosting.
- After defrost time, stand covered with aluminium foil for 10-30 minutes.

Poultry

- Remove from original wrapper. Shield wing and leg tips with foil.
- Place breast side down on a shallow dish.
- When the oven Beeps, it is to prompt you to turn over the food. Turn over and shield the defrosted portions.
- Press **Instant/Start** button to continue defrosting.
- After defrost time, stand covered with aluminium foil for 15-30 minutes.

Note: After standing run under cold water to remove giblets if necessary.

Chicken pieces (chicken wings and drumstick)

- Shield the exposed bone with foil.
- Place chicken pieces on a shallow dish.
- When the oven beeps, it is to prompt you to turn over the food. Turn over, rearrange and shield the

defrosted portions.
- Press **Instant/Start** button to continue defrosting.
- After defrost time, stand covered with aluminium foil for 5-30 minutes.

12. Auto Cooking

The oven has default cooking menu for simple operation.When LED flashes colon turn **Time.Weight/Auto Cooking** knob,LED cycles to show **AC-1—AC-2—AC-3….AC-8** Choose the appropriate menu according to the food type and weight and strictly observe the directions of below table, otherwise the cooking effect will be largely influenced.

Example: Steam 0.3kg fish

Depress	Display
1. After power-up, the colon flashes or press **Pause/Cancel** button once	:
2. Choose the appropriate menu by turning **Weight.Time/Auto Cooking** knob	AC-7 Fish
3. Press **Instant/Start** button once to confirm	0.3kg Fish
4. Turn **Weight.Time/Auto Cooking** knob to select the desired one among the given weight.	15:0 Fish
5. Start cooking by pressing **Instant/Start** button, and LED will count down to show running time.	

Auto cook table

Display	Category	Direction
AC-1	**Rice**	Suitable for cooking rice ranged from 0.15 to 0.60kg
AC-2	**Fresh vegetable**	Suitable for cooking rice ranged from 0.1to 0.5kg
AC-3	**Popcorn**	Suitable for popping a bag of corn, which is available in the market, weighted 0.1kg. Popcorn prior to completing, if the popping speed has been decreased to 1 time per 1-2 seconds you should press **Pause/Cancel** button to stop the popping process
AC-4	**Potato**	Suitable for cooking potato strips of 5mm based on total weight ranged from 0.15 to 0.60kg .Place the strips on a large dish and cover the dish with a thin film to prevent water loss
AC-5	**Pizza**	Warm a piece of chilled pizza,0.15/0.30kg in total.
AC-6	**Beverage**	Based on existing temperature ranged from 50℃to 80℃,applicable for: 1. Heating a cup of 250 ml liquid or beverage 2. Heating a cup of 500ml liquid or beverage 3. Heating a cup of 700 ml liquid or beverage Use a big mouth cup and do not seal.
AC-7	**Fish**	Suitable for steaming a fish ranged from 0.1 to 0.4kg. After the fish washed and scales removed, make a slits on the skin of fish .Put the fish on a shallow dish of 22-27cm diameter sprinkle lightly with some ingredient and cover the dish with a thin film to prevent water loss. During the middle of cooking process, press **Pause/Cancel** button and turn the fish over to get a better result. When cooking completed, stand for 2 minutes.
AC-8	**Chicken**	Suitable for grilling chicken ranged from 0.2 to 1.2kg. During the middle of cooking process, press **Pause/Cancel** button and turn the fish over to get a better result

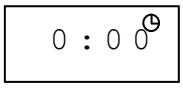
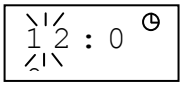
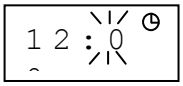
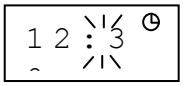
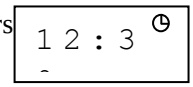
Note:

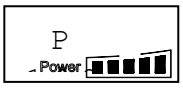
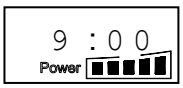
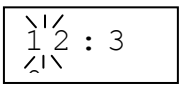
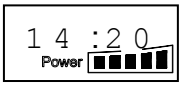
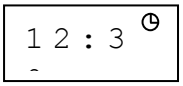
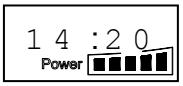
1. The cook time above is based on the food which of the room temperature is 20-25℃. Results will vary from the food in different temperature.
2. The temperature, weight and shape of food will largely influence the cooking effect. If any deviation has been found to the factor noted on above menu, you can adjust the cooking time for best result.

13. Automatic starting (delay function)

If you do not want the menu be started immediately, you can preset the cooking menu and time and the preset menu will be automatically started at your set time.

Example: Now it is 12:30 clock, if you hope that the microwave oven will automatically start cooking with 100P microwave power for 9 minutes and 30 seconds at 14:20

Depress	Display
1. Set the current time	
1.1 Depress **Preset.Clock** button	
1.2 Turn **Time.Weight/Auto Cooking** knob to set hours, and hours will be flashed	
1.3 Depress **Preset.Clock** button again	
1.4 Turn **Time.Weight/Auto Cooking** knob to set minutes	
1.5 Depress **Preset.Clock** button or waiting for 5 seconds, and the numbers will go steadily.	

Depress	Display
2. Set the cooking menu and time	
2.1 Select cooking power by pressing **Micro Power** button	
2.2 Turn **Time.Weight/Auto Cooking** knob to set cooking time	
2.3 To return to current clock., Hold **Preset.Clock** button for 3 seconds, then a short beep sound will be heard	
3. Set the time you expect to start. Repeat the steps of 1.2, 1.3, 1.4	
4. Depress **Preset.Clock** button to confirm the delayed menu. Now the program has been activated. And the menu will be started at 14:20	
5. You may check the preset starting time by depressing **Preset.Clock** button	

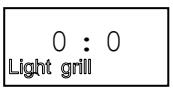
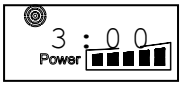
NOTES:Delay function is applicable for neither express nor auto cooking.

14. Multi-sequence cooking

To obtain best cooking result, some recipes call for different cook and time. You may program your personalized menu as follows:

Example: You want to cook food with 100P microwave for 3 minutes then light grill for 9 minutes. This is 2 sequences setting.

Depress	Display
1. 100P microwave for 3min	
1.1 Press **Micro Power** button to select desired menu	
1.2 Turn **Time.Weight/Auto Cooking** knob to set cooking time	

Depress	Display
2. Light grill for 9min	
2.1 Press **Grill** button	
2.2 Turn **Time.Weight/Auto Cooking** knob to set cooking time	
3. Start cooking by pressing **Instant/Start** button	

When 100P microwave power cooking is finished, microwave oven will begin light grill automatically.

Note: Max 4 sequences can be set per time by repeating step1 and step2 optionally if you like to set more.

MICROWAVE COOKING TIP

1) Arranging food

Place thicker areas toward outside of dish and the thinner meat in the center and spread them evenly. Do not overlap if possible.

2) Cooking time

Start cooking with the shorter period of time and extend it according to the actual need. Overcooking may result in smoking and burning.

3) Cover foods before cooking refer to the recipe

Use paper towels, microwave plastic wrap or a cover to cover food so that prevent spattering and help foods to cook evenly. (Helps keep oven clean).

4) Partial shielding of food

Use small pieces of aluminium foil to cover thin areas of meats or poultry to avoid overcooking.

5) Stir foods

From outside to center of dish once or twice during cooking, if possible.

6) Turn foods

Foods such as chicken, hamburgers or steaks should be turned over once during cooking.

7) Rearrange foods

Please change the positions of food in half way during cooking such as: from top to bottom and from the center of the dish to the outside.

8) Allow standing time

After cooking ensure adequate standing time. Remove food from oven and stir if possible. Cover for standing time which allows the food to finish cooking without overcooking.

9) Check for doneness

Observe the food color and hardness to determine whether the food is cooked. Doneness signs include:

-Steams throughout food, not just at edge part.

- Joints of Poultry move easily.
- Pork and poultry show no evidence of blood.
- Fish is opaque and flakes easily with a fork.

10) Condensation

It is a normal case of microwave cooking. The humidity and moisture of food will influence the amount of moisture in the oven. Generally, covered foods will not cause as much condensation as uncovered foods. Ensure that the ventilation openings are not blocked.

11) Microwave safe plastic wrap

For cooking food with high fat content, do not bring the wrap in contact with the food as it may melt.

12) Microwave safe plastic cookware

Some microwave safe plastic cookware are not suitable for cooking foods with high fat and sugar content.

CLEANING AND MAINTENANCE

The oven should be cleaned regularly and any food deposits removed.

Disconnect the power supply cord before cleaning. And if possible leave the door open to inactivate the oven during cleaning.

Exterior:

The outside may be cleaned wipe with a soft and damp cloth. Avoid the use of harsh abrasive cleaners.

Door:

Wipe the door and window on both sides, the door seals and adjacent parts frequently with a damp cloth to remove any spills or spatters. Do not use abrasive cleaners.

Control panel:

Care should be taken in cleaning the control panel. Wipe the panel with a cloth dampened slightly. Do not scrub or use any sort of chemical cleaners.

Interior walls:

To clean the interior surfaces, wipe with a soft and damp cloth for hygienic reasons. After use wipe the waveguide cover in the oven with a soft damp cloth to remove any food splashed. Buildup splashes may overheat and begin to smoke or catch fire. Do not remove the waveguide cover. Do not use a commercial oven cleaner, abrasive or harsh cleaners and scouring pads on any part of your microwave oven. Never spray oven cleaners directly onto any part of your oven.

Turntable/ Rotating ring/Rotating axis

Wash with mild soapy water and dry thoroughly.

TIP: When the microwave oven has been used for a long time, there may be some strange odors exist in oven, Following 3 methods can get rid of them:

1. Place several lemon slices in a cup, then heat with high power for 2-3 min.
2. Place a cup of red tea in oven, then heat with high power.
3. Put some orange peel into oven, then heat them with high power for 1 minute.

SERVICING

Warning: it is hazardous for anyone, other than a qualified service technician, to carry out any service for repairing operation which involves removal of any cover which gives protection against exposure to microwave energy.

Caution: MICROWAVE RADIATION

Warning:The temperature of accessible surface may be high when the appliance is operating.

Do not become exposed to radiation from the microwave generator or other parts conducting microwave energy.

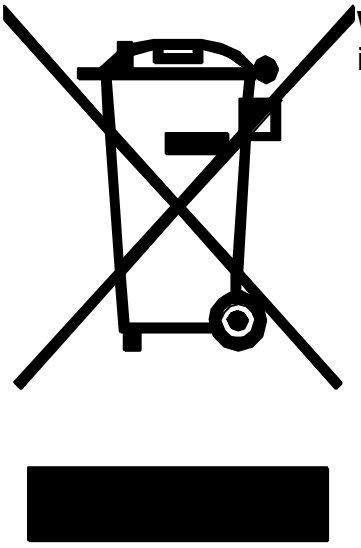
During servicing below listed parts are liable to be removed and give access to potentials above250V to earth.

1. Magnetron
2. High voltage transformer
3. High voltage capacitor
4. High voltage diode
5. High voltage fuse

Below listed condition may cause undue microwave exposure during servicing.

1. Unproper fitting of magnetron.
2. Unproper matching of Door interlock, door hinge and door.
3. Unproper fitting of switch support.
4. Door, Door seal or enclosure has been damage.

ENVIRONMENT FRIENDLY DISPOSAL



DISPOSAL: Do not dispose this product as unsorted municipal waste, collection of such waste separately for special treatment is necessary.

CONDITIONS OF GUARANTEE

Dear Customer,

The conditions of guarantee which apply to your appliance are as follows: This product is guaranteed for 3 years from the date of original purchase. Please refer to the Think Warranty Card for details.

If you have any further questions please contact Think Appliances Pty Ltd:

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